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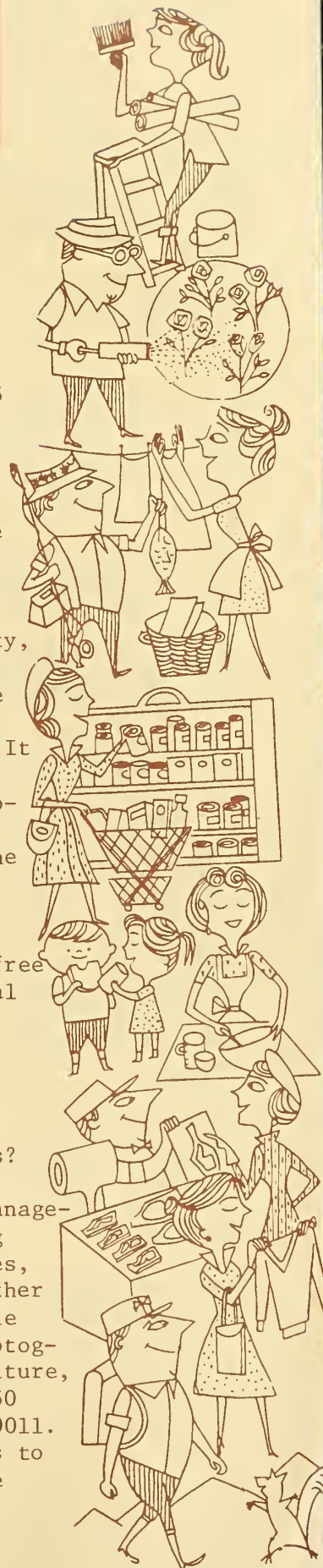
DOWN ON THE MODERN AMERICAN FARM

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What's It Like? Every morning, along about 2:30 to 4:30 or so, 365 days a year, some 300,000 American dairy farmers start their day. Within hours, 3-1/2 million gallons of milk and milk products are delivered to consumers in cities large and small across the nation. This steady, abundant and rapidly-delivered supply of milk is an amazing accomplishment, if you think about it. And, of course, the source of it all is the hard-working--and early-rising--dairyman. How does it all work? What is life on the farm really like? A leaflet that describes modern dairying, in particular as it is practiced on the farm of Joe and Nona Schwartzbeck of Carroll County, has recently been published by the U.S. Department of Agriculture. The 26-page leaflet deals with a typical day and the normal routine on the Schwartzbeck farm, with reference on how these compare with other U.S. dairy farms and the current trends in milk production. It discusses some of the forces that affect the Schwartzbecks and the decisions they must make in farming. The leaflet includes 29 photographs, from a glimpse of the barnyard cat to the farmer trying to unclog a feed control valve. "People on the Farm: Dairying" is the first in a series of leaflets about modern farming scheduled to be published by USDA. The series is aimed at urban people, including school children, who may never have visited a farm and know very little about the down-to-earth aspects of modern farming. Single free copies of "People on the Farm: Dairying" are available from Special Reports Division, Office of Communication, U.S. Department of Agriculture, Washington, D.C. 20250.

HOW TO SAVE MONEY

And Live With The Change. How are families saving money these days? The ways some are doing it are illustrated in a new USDA slide set, "Living With Change." For many families wise money and resource management means conserving energy by caulking windows and doors or using unit pricing to shop. For others it means painting their own houses, using public transportation, trading cars less often. These and other tips and methods for saving money are included in the 74-frame slide set. "Living With Change" can be purchased for \$18.50 from the Photography Division, Office of Communication, U.S. Department of Agriculture, Washington, D.C. 20250. A filmstrip version is available for \$11.50 from Photo Lab., Inc., 3825 Georgia Avenue, NW, Washington, D.C. 20011. A cassette with soundtrack including both 50 Hz and 1,000 Hz pulses to change frames automatically and two copies of a narrative guide are included in the prices.



SUMMER FOOD PREVIEW

Retail food prices are expected to increase no more than 1 or 2 percent this summer. That's much below the rate of increase of the past few summers.

Larger supplies of most foods are helping to offset rising marketing and transportation costs, increased demand for meats, and increased restaurant dining. By fall, average food prices could even go down a little as a result of larger supplies of meat and seasonally lower prices for crop-related items.

Pork prices are expected to decline after midyear. Last year, many farmers cut back on pork production because of the high cost of feeding. Farmers are now starting to rebuild their herds.

Don't burn any steaks during the big celebration this summer. Beef prices nearly always go up in summer, and are expected to this year. More Choice-grade, grain-fed beef will be on the counter, which should help slow the seasonal price rise. If this year's grain crops are big enough to lower feed costs, beef supplies will continue large and meat-counter prices will moderate by fall.

Cold turkey sandwiches are a good bet for hot weather picnics. Turkey production is much larger than last year. Although cold storage stocks are the smallest since 1970, retail prices may be slightly lower.

Even though poultry prices may rise a little, relatively higher pork and beef prices will turn economizing shoppers to chicken for backyard barbecues.

Gourmets planning a summer leg of lamb will find that prices are continuing to rise. Domestic lamb production has been declining for many years.

Consumers can expect moderately higher prices for dairy items. Shoppers will buy less butter but more cheese, in part because cheese is still an economical protein alternative to meat. For milk, most of the price increases are behind us. So much milk is being produced that the seasonal price rises later this year should be modest.

Fish prices probably will continue to increase. Supplies remain tight for such items as flounder, haddock and ocean perch fillets, halibut, shrimp, scallops, and lobster tails. But bigger catches of salmon and tuna should slow price rises some.

Big supplies of fats and oils will keep prices lower. Oils extracted from U.S.-produced soybeans, corn, and peanuts are used for making margarine, shortening, mayonnaise, salad dressings, and other processed foods. These oils are competing with large imports of coconut and palm oils and with bigger supplies of butter and lard.

Egg production will increase slightly, and we will use about the same number of eggs as usual. So, prices may average a little lower than a year ago.

Watch for bargains as the vegetable crops come in. Early in summer, the produce section should have ample supplies of sweet corn, carrots, tomatoes, potatoes, peppers, onions, cabbage, watermelons, cantaloups, and honeydews.

Greater consumer demand is eating up the big supplies of canned and frozen vegetables. Most of these vegetables are produced by farmers under contract with processing companies. The processors have big supplies left over from last year's crop. And they're cutting down on the contracted acreage, especially for plantings of tomatoes, lima beans, snapbeans, sweet corn, and green peas. You won't see much change in prices.

Americans have a taste for mushrooms. Growers are producing more, but the demand is so strong that prices will stay at current levels.

Dry bean prices are still low compared to other food items. Pinto beans are in plentiful supply and continued low prices are expected for kidneys, pinks, and garbanzos (chickpeas). Farmers cut back production of dry peas because exports were sluggish. Pea prices will be only slightly higher than a year ago. Americans are eating more lentils, and prices will go above those of last summer.

Fresh fruit salad will cost less than last summer. Bigger supplies of peaches and grapefruit should hold down prices. Processed fruit may cost more because of slightly higher fruit juice prices.

Peanut lovers have reason to smile because supplies are more than ample. Other nut harvests have been big, too, especially the harvest of almonds. So, most nuts should cost less than last summer.

Coffee klatches may be phased out. Coffee prices will continue escalating, and use will drop off some as consumers turn to lower priced tea and other beverages. Coffee supplies are tight because Brazilian trees, damaged by frost last year, will need several years to recover. Other harvests were disrupted by the war in Angola and earthquakes in Guatemala.

We will probably use less chocolate this summer. The cocoa bean harvest was smaller in Africa and Latin America. Cocoa bean prices have been rising recently, although it may be some time before higher priced chocolate is seen in the supermarket.

Soft drinks should regain some of their popularity. Higher sugar prices helped drive up prices last year. But sugar prices will be generally stable for the rest of the year because of increased production.

Honey prices will continue near current levels. U.S. production has been slipping since 1963, but imports have been increasing since 1966.

SEWING WITHOUT SEEING

Impossible, You Say? For many people, sewing a garment is not an easy task. If you are blind, it would seem to be impossible. Not so. An Extension Home Economist in Wayne County, Mich., recently organized a workshop to assist teachers and occupational therapists in instructing the blind to sew. With aid from the Greater Detroit Society for the Blind and volunteer instructors--some of whom are blind--the workshop proved so successful that plans are being made to hold another one on teaching knitting, crocheting, and rug hooking to the blind.

DOGS BITE

And Get Bitten. The dog is the domestic animal most often bitten by poisonous snakes. If your Rover flunks his snake-identification training and ventures too near a poisonous snake, there is now some help available. USDA's Animal and Plant Health Inspection Service recently licensed the first antivenin specifically recommended for treating dogs bitten by rattlesnakes, copperheads, cottonmouth water moccasins and related snakes. The license was issued after producers of the antivenin established the doses necessary for dogs of various sizes. In tests conducted by veterinarians in the Southwest, uniformly successful treatment was obtained on dogs with mild symptoms from snakebite with about 80 percent recovery for dogs with acute symptoms. The new product, identical with the antivenin used to treat human snakebite victims, is restricted to use by or on order of veterinarians.

IF PERCHANCE YOU GET THE FLU

It May Be Either Old or New. Influenza is the only remaining pandemic disease of man. That is, a disease which rapidly affects large numbers of people over a wide geographical area. Flu pandemics usually occur every 10 to 15 years. Sadly, there is more than one flu over the cuckoo's nest. According to scientists with USDA's Agricultural Research Service, responsibility for flu pandemics may be the ability of flu viruses from birds, lower mammals, and man to form new and different viruses. During a five year study, the researchers have shown that flu viruses can combine and form a new, highly infectious virus with properties of both parents but not identical to either. In one experiment, for example, a group of pigs was infected with the human form of "Hong Kong" flu virus; another group with pig influenza virus. Within a week, the scientists were able to isolate new, recombined flu viruses with properties of both original viruses. Researchers are now collecting different strains of flu viruses that occur in nature. The collection will serve as a reference for determining the origins of new viruses, as well as a reference for making effective vaccines.

FOOD PLANNING GUIDE

For Child Care Centers. "A Planning Guide for Food Service in Child Care Centers" has recently been published by USDA's Food and Nutrition Service. The book, designed for workers in the Federal-State Child Care Food Program, contains items on meal patterns, planning menus, suggested menus for young children, food preparation, food purchasing, sanitation, nutrition education, planning foods for infants, and other related subjects. The Child Care Food Program provides assistance to food service for pre-school and school-aged children in such institutions as day care centers, and institutions providing day care for handicapped children. Copies of "A Planning Guide for Food Service in Child Care Centers" can be purchased for 55 cents from the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402.

SERVICE is a monthly newsletter of consumer interest. It is designed for those who report to the individual consumer rather than for mass distribution. For information about items in this issue, write Lillie Vincent, Editor of Service, U.S. Department of Agriculture, Special Reports Division, Room 459-A, Washington, D.C. 20250, or telephone 202-447-5437.
